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# China, Peoples Republic of

## FAIRS Product Specific

### Whey Powder: DRAFT FOR COMMENTS

### 2003

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**Report Highlights:**

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Whey Powder (GB11674) and should be used a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1]  
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

## Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website ([www.moh.gov.cn](http://www.moh.gov.cn)). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email ([ofsts@fas.usd.gov](mailto:ofsts@fas.usd.gov) and [roseanne.freese@usda.gov](mailto:roseanne.freese@usda.gov)).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email ([AgBeijing@fas.usda.gov](mailto:AgBeijing@fas.usda.gov)).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will substitute GB11674-1989 Hygienic Standard of Desalinated Whey Powder

## BEGIN TRANSLATION

Items noted in the translation of the Hygienic Standard for Whey Powder GB11674-200X:

- This standard corresponds to, but is not equivalent with, Codex stan A-15-1999 issued by the Codex Alimentarius Commission (CAC). This standard will substitute GB11674-1989 Hygienic Standard of Desalinated Whey Powder.
- The application scope has been expanded from desalinated whey powder to all whey powders.
- Hygienic requirements for raw materials, food additives and production process as well as the requirements for packaging, transportation and storage have been added;
- Requirements regarding protein, fat, moisture content, acidity, ash, iron, lead, arsenic, and residual veterinary medicine were added;
- Requirements regarding mercury, hexachlorocyclohexane, DDT, and nitric acid were deleted.

This standard is drafted by the following organizations: Heilongjiang Sanitation and Epidemic Prevention Station, Heilongjiang Sanitation Supervision Institute, Jiangsu Disease Prevention and Control Center, Hangzhou Sanitation Supervision Institute, Liaoning Sanitation Supervision Institute, Food Sanitation Supervision Institute of the Ministry of Healthy.

The draft persons of this standard are: Lu Yongchang, Fan Baorong, Yuan Baojun, Cai Yanping, Li Jiangping, Zheng Yuyan, Gu Zhenhua, Tian Mingfu, Fiu Quanruo, Zhao Danyu.

GB11674-200X Hygienic Standard of Whey Powder

### 1. Scope

This Standard includes definitions, product characteristics, food additive use, hygienic requirements for production and processing, labeling, packaging, transportation, storage, and testing methodologies. This Standard applies to whey origin powder products processed by means of desalination or non-desalination, sterilization, concentration and drying.

## 2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 2760 Hygienic Standard for Food Additive Use

GB/T 4789.18 Microbiological inspection in food hygiene and inspection for milk and milk products

GB/T 5009.3 Determination of moisture contents in foods

GB/T 5009.4 Determination of ash in foods

GB/T 5009.5 Determination of protein in food

GB/T 5009.11 Determination of total arsenic and inorganic arsenic in food

GB/T 5009.12 Determination of lead in food

GB/T 5009.46 Analysis method for the hygienic standards for milk and milk products

GB/T 5009.90 Determination of iron, magnesium and manganese in foods

GB 12693 Hygienic standards for milk product manufacturers

## 3. Definitions

This Standard adopts the following definitions:

### 3.1. Non-desalinated Whey Powder (Sweet Whey Powder)

Whey origin powder product processed by means of non-desalination, direct concentration and drying.

### 3.2. Desalinated Whey Powder

Whey origin powder product processed by means of desalination, concentration and drying.

## 4. Composition and Quality Requirements

### 4.1. Raw Material Requirements

Edible whey: should conform to corresponding hygienic standards and regulations.

### 4.2. Organoleptic Requirements

The organoleptic requirements shall conform to the regulations in Table 1.

Table 1. Organoleptic Requirements

| Items             | Requirements   |
|-------------------|--|
| Color             | Possess a homogeneous color  |
| Odor and taste    | Possess the intrinsic odor and taste of whey powder with no bad odor.                  |
| Texture and shape | Dry and homogenous powder without caking or foreign substance visible to the naked eye |

## 4.3. Physical and Chemical Requirements

Shall conform to the requirements in Table 2.

Table 2. Physical and Chemical Requirements

| Items                                   |   | Desalinated whey powder | Non-desalinated whey powder |
|---|---|-------------------------|-----------------------------|
| Protein, g/100 g                        | = | 12                      | 10                          |
| Fat, g/100 g                            | = | 1.2                     | 2.0                         |
| Moisture content, g/100 g               | = | 3.0                     | 5.0                         |
| Acidity (lactic acid), degrees T        | = | 0.12                    | -                           |
| Ash, g/100 g                            | = | 3.0                     | 15                          |
| Iron (Fe), mg/kg                        |   |                         |                             |
| Spray drying                            | = | —                       | 20                          |
| Roller drying                           | = | --                      | 50                          |
| Total arsenic (calculated by As), mg/kg | = | 0.5                     | 0.5                         |
| Lead (Pb), mg/kg                        | = | 0.3                     | 1                           |

## 4.4. Residual Veterinary Medicine

Shall conform to national standards on residual veterinary medicine in food.

## 4.5. Microbial Requirements

Shall conform to requirements in Table 3.

Table 3. Microbial Requirements

| Items   |   | Requirement          |
|---|---|----------------------|
| Total number of colony, cfu/g                           | = | $2 \times 10^4$      |
| Coli-group, MPN/100g                                    | = | 40                   |
| Fungus, cfu/g   | = | 50                   |
| Pathogenic bacteria (Salmonella, Staphylococcus aureus) |   | Must not be detected |

## 5. Food Additives

5.1. Shall conform to the relevant standards and regulations.

5.2. Variety and amount shall conform to regulations specified in GB2760.

## 6. Hygienic Requirements for Food Production and Processing Procedures

The hygienic requirements for the whey powder production process shall conform to regulations in GB12693.

## 7. Packaging

The packaging materials shall be solid and moisture-proof. The packaging container and material shall conform to the relevant hygienic standards and regulations.

## 8. Labeling

8.1. The labeling requirements shall be carried out according to the regulations in GB7718.

8.2. The labeling on the outer packing container of the product shall conform to the regulation GB191.

## Storage and Transportation

### 9.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

### 9.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

## 10. Testing Methodologies

### 10.1. Organoleptic Inspection

Put a certain amount of sample on a white flat plate and inspect with sense organs.

### 10.2. Physical and Chemical Inspection

10.2.1. Protein: Determined according to methods specified in GB/T 5009.5

10.2.2. Fat: Determined according to methods specified in GB/T 5009.46

10.2.3. Moisture: Determined according to methods specified in GB/T 5009.3

10.2.4. Acidity: Determined according to methods specified in GB/T 5009.46

10.2.5. Ash: Determined according to methods specified in GB/T 5009.4

10.2.6. Iron: Determined according to methods specified in GB/T 5009.90

10.2.7. Lead: Determined according to methods specified in GB/T 5009.12

10.2.8. Total arsenic: Determined according to methods specified in GB/T 5009.11

10.3 Microbial Inspection: Determined according to methods specified in GB/T 4789.18

END TRANSLATION